ARCTIC CIRCLE GIRL A DREAM

"Unspoiled Child of Alaska" Came Fresh From a Chicago Beanery.

YORK HAILED QUEEN

Beautiful Eighteen-Year-Old Maiden's Triumph Harks Back to Kansas City, Mo .- Laborer Claims Her as His Daughter.

New York,-The swift trail over which Miss Louise Sachen had been "mushing" after her arrival in New York some time ago announcing she was from the wilds of Alaska, seeking the delights of civilization, slowed up materially a week later when "Nick Sachen, laborer of Kansas City, Mo., claimed her as his daughter.

ice-girded gulch, the man who says and left for New York, where her he is her father is an honest day workingman in Kansas City, where the only ice attainable comes from the them up. refrigerating plant, and where the real nature.

He said that his daughter, Louise, had indeed been in Alaska. She had working in a boarding house and get- mer breeze. ting her exercise on the runways between kitchens and dining rooms and "Jack" Maloney, the somewhat aston- trail like an Eskimo," told them: ished Mr. Sachen said he had heard also. "Jack," according to this evidence, is a saloonkeeper in Fairbanks, Alaska, who gave Miss Sachen the dia-



Miss Sachen in Bear Skin Clothes.

monds she exhibits in New York, and whom, Mr. Sachen said earnestly, he advised her to marry "while the going was good."

Instead of matrimony, Miss Sachen chose to go to New York "to see the high buildings and big places," and she went, he says, as she can go any place "if she can raise the dough to bum around on."

Tips Herself to Papers.

When she blew into New York, Miss Sachen took a suite in the farthest north of one of the leading hotels. Not many hours later a voice called up the city editor of one of the newspapers, and said:

"Registered at the hotel is a very pretty girl, daughter of a wealthy miner of Alaska, who has come out of the wilds for the first time since she was an infant. Her name is Miss Louise Sachen. Her views on the women of New York, the trolley cars which she is seeing for the first time, etc., should be interesting. She has bearskin clothes in her trunk, gold nuggets in her handbag, and everything. Hurry, hurry, hurry !"

Whitefaced, the star sob reporter slid down a brass pole and with one jump he was inside the hotel. Sure enough, there was Miss Sachen, a demure, pretty girl with soft brown And she had the bear-skin clothes and nuggets and everything.

The newspaper columns were opened to her not only the next morning, but every morning since.

A day hadn't passed until morning mail of the unspoiled child of the frozen north had begun to mount higher than any stack of wheats a hardworking girl in a bennery ever saw. There were letters from kindly men and women all over the city telling her that they had read of her and had seen her pictures in the newspapers and advising her "not to let the great dreadful city spoil her beautifully fresh views."

Her Dreams Shattered.

Her dreams of being a "lady among swell people" snattered, Miss Louise Sachen, who captivated New York by posing as "the queen of Alaska," admitted here that she could not "put it across" in Chicago, where she got her inspiration.

When she went to Chicago from Kansas City, Miss Sachen said, she just ma together and pulled them side by ning a beauty parlor."

On her way down State street, said Miss Sachen, she envied the dazzling and Mrs. Brown consented. ladies of society who passed her in their limousines. She wanted furs to be with both of you."

AMERICAN AMBULANCE FOR RUSSIA



France is not the only gainer by American generosity, but Russia also comes in for her share. An American ambulance division has been sent to Russia and has gained great praise for its valiant and efficient service. The photograph shows one of the American ambulances that has been chosen by the Grand Duchess Tatiana, daughter of the czar, for her own and is here seen in actual service in the Carpathlans.

PIGG SAYS HE CAN'T

STAND NAME LONGER

Portland, Ore.-James Averal

Pigg of this city, is so sure that

his name is a handleap to his

life that he has asked the coun-

ty court to change it. Mr. Pigg

says in his petition that his

name is a constant source of

annovance and bemillation both

to him and his wife. He de-

clares friends and others com-

menting on his cognomen have

caused a nervous strain which

boardin' houses, I believe. No, I don't

played the big towns for the best jobs,

"Diamond?" added the parent claim-

"Jack? Yes, I heard o' him, too.

Jack's her feller up there. He runs

a saloon up in Alaska. I wanted her

to marry him while the goin' was good,

Last June, so Sachen says, his daugh-

"So," he added, "she beat it to Chi-

It was recounted to him that Louise

spoke lovingly of her "dogs," who

Knew Dogs All Right.

"She went as a witness in a dog

case to court last summer," said the

Here a young man, who was listen-

ing impatiently to Sachen, indignantly

announced that Miss Sachen's old

friends didn't want to be called

"sledge dogs," and added scornfully

that when she went to court to testify

in favor of a dog accused of biting a

person, she "was all dolled up." She

wore, among other things, some slik

stockings, a bird of paradise feather

and a white dress-"which was some

All of this, of course, is contrary to

Miss Sachen. She said when she ar-

ture who knew naught of civilization

save that garnered from fleeting trains

as she sped to New York, and during

a short pause in Kansas City, where

she stayed with a half sister. She

told of her log cabin, of the men-folks

laboring in their chill tenthouse, and

of "the spring clean-up" which gave

her gold in "her poke" to come to New

Admits She Is Impostor.

With eyes reddened from weeping

Miss Sachen admitted in the hotel that

"Chicago was too wise for me," she

wept, "but it was easy to 'put it across'

here in New York. And I'd have kept

it up, too, if pa hadn't 'spilled the

Miss Suchen said she got tired of be-

ing "just nobody" in Chicago. She had

visited Alaska once with her aunt, and

one day she mentioned Juneau and

Fairbanks to a friend. She noticed

it made a difference. Her other friends

soon began calling her "the girl from

Miss Sachen determined to be a real

sensation. She took all her savings

and "blew" into New York with a

rush, and registered from Kuyukuk,

Says She is "Done" With Father.

her discovery, Miss Suchen had this to

Alaska miner and stringin' gold nug-

gets around his neck, when he's only

'Girl from Alaska,' I don't care what

"Just being Nick Sachen's daughter

"Why, I was going to bring him here

suppose I got to go back to pushin'

plained was the work of a telephone

"Pushin' plugs," Miss Sachen ex-

never got me nothin', and when I come

chance to get some real money.

say of her father, Nick :

When she was finally caught after

"And here's me makin' him an

she was an impostor,

beans' in Kansas City.'

rived here that she was a child of na-

short," ended the chronicler.

cago, because she could get \$8 a week

ter wearled of Kansas City and

but she wouldn't promise to."

yearned for wider fields.

alleged parent.

York.

Alaska.

happens.

ant, and there was a note of pride in

his voice, "Yes, she sure has 'em.

Got 'em savin' her wages, she said.

he is unable to bear.

I guess,"

Far from being a placer miner in an wore. So she took her savings, \$2,000, drenms were realized, until Nick Sachen, her father, of Kansas City, broke

Miss Sachen was the 1917 sensation stockyards provide the chief touch of in New York. She "put it across," as she phrased it. on newspapers, society, and the juded jongleurs of the cabarets who welcomed her novelty and passed two years up there, he said, innocence as they would a fresh sum-

They had laughed joyously when Miss Sachen, "the girl who grew up not the dog trails over the hills. Of with sledge dogs and could much the

> "Town Stacks Up Pretty Well." "Daddy promised me I should see the States when I grew up. This town stacks up pretty well beside

> Kuyukuk." "Queen of the snows," the writers dubbed the wondering young girl as they opened her eyes to the marvels

of New York. "What impresses you most in New York?" a reporter had asked her.

"The women, of course," she had replied. "The vast number of pretty women who look like fairy pictures. But I am astonished at the way they

"Do they not rouge in Aluska?" she was asked.

"Why paint roses in your cheeks when you can put them there by better means," the little "beauty of the frozen north" replied. "Out with us, red in her cheeks she goes out be- the New York papers, but someone has hind the dog sledge and takes a mush got things twisted."

down the trail." Pioneers in Alaska, she told the city nabobs who clustered about her and whirled her through the vastness of invited her to their homes, had given northern Alaska on her sled. her the name of "Queen" when she

was born. Her name began to travel, and finally one day an immigrant Austrian janitor in Kansas City saw her picture in

"Why, shucks," he said. "That ain't no Alaska queen. That's my daugh-

"Sure, She's My Daughter." When "Nick" Suchen was asked about Miss Sachen he said: "Louise? Sure, she's my daughter. She came home from Alaska last June. Been up there over two years workin' in

"A LITTLE CHILD SHALL LEAD THEM"



Mrs. Diamond Brown became reconciled to her wealthy husband in a New an owl watchman out there, and he York court through the efforts of their throws me down. Well, I'm done with little curly-haired six-year-old daugh- him. I'm gola' to keep on being the ter, Dudley,

Mrs. Brown, who is a native of Louisville, Ky., had been suing her husband for a separation, and for the custody of their little daughter.

here and said I was the daughter of While awalting the hearing before an Alaska miner all the swell people of New York I never imagined would Judge Cohalan, little Dudley maneuvered the hands of her papa and mamspeak to me took me up and I had a "played the plane" and "ran downtown | side until they were smiling into each and make him my secretary. Now I for the lady I was with, who was run- other's faces. Smiles led to speech over the little girl's curly hair. plugs,"

"Let's talk it over," said Mr. Brown, And the little girlle sobbed, "I want

Gh! let the ungentle spirit learn from A small unkindness is a great offense.

-Hannah More. SOUPS WITHOUT MEAT.

A light soup taken at the beginning of the meal stimulates the stomach

and prepares it for the heavier food which is to follow. Clear stimulating beef soups are for this reason the usuni dinner soup. When a soup is to be followed by a

ereum soups are the best, as they conchildren.

Cream of Potato Soup .- This is a ways welcome. Pare three good sized are tender, then press the whole platter, through a colander. Put one quart of milk into a double boiler, add two tablespoonfuls of butter and two of flour, cooked together until well blended, cook in the milk until smooth and creamy, then add the potato; cook for know nothin' about Kuyukuk. She five minutes, then strain through a fine sleve, rehent and serve. Sweet potato, hubbard squash, or pumpkin may

be used in place of potato in this soup. Bisque of Turnip.-Brown two tablespoonfuls of onion in a tablespoonful of butter, then add a small carrot, chopped fine, and two cupfuls of grated turnip or rutabaga, cover the saucepan and cook slowly on the back of the stove for 20 minutes. Put a quart of milk into a double boiler, add two taplespoonfuls of flour, mixed with a little cold milk, and cook five minutes; add the turnip, a teaspoonful of kitchen bouquet, a dash of tabasco and a level teaspoonful of salt; cook ten now, when a woman wants a touch of there. Now I seen all those pieces in minutes; add two tablespoonfuls of butter, strain through a fine sieve and serve with squares of buttered toast.

Mock Oyster Soup .- Cook 12 roots of salsify, after scraping and slicing; when tender add a half cupful of codfish, a quart of milk, salt, pepper to taste, and just before serving add two tablespoonfuls of butter. Serve with

oyster crackers. Vegetable Soup .- Wash and scrape

one-half cupful of celery in slices, add one-half cupful of carrot cubes, two onions, thinly sliced, and one-third of a cupful of butter. Cook ten minutes, stirring constantly; add threefourths of a cupful of stale bread crumbs, four cupfuls of boiling water. Cook until the vegetables are tender; add two cupfuls of hot milk and two tablespoonfuls of finely chopped parsley. Season with salt and pepper.

May we have the wit to discover what is true and the fortitude to practice what is good,

OPENING CHESTNUT BUR.

The chestnut with its own dellcacy of flower is a great favorite everywhere it may be obtained, and countless are the ways in which it may appear to give fresh delight to the palate. Cream of Chestnut

Soup .- Remove the outer shell from the nut and cover with boiling water; as the water cools slip off the prown skin from the nuts. Cook a quart of the blanched meats in sufficient water to cover until quite tenier; add, while cooking, one small onion, three stalks of celery, a small plade of mace and a bay leaf. When are, add two quarts of white stock, a tenspoonful of salt, half a tenspoon of paprika and a pint of hot milk, quickly and well. When the soup boils, draw it back on the stove and add two beaten egg serve at once.

Chestnuts are excellent simply cooksalt, and pepper and served as a vegetable they are especially appetizing.

Brussels sprouts and chestnuts are a favored combination. Cook the

Chestnuts with lentils as a vegetable or as a soup is another good combination.

Chestnut croquettes are a delicacy milk. act largely enjoyed. Serve with lemon quarters and parsley.

Chestnut Entree .- Mash a pound of a cupful of thick, sweet cream, a teaspoonful of chopped parsley, and two well-beaten eggs; pour into buttered timbale cups and set in a pan of hot



Remove from the molds and serve our misery from trifles with a cream sauce or a tomate sauce. Cooked chestnutz served in a rich emon sirup are delicious served with

lce cream.

CHOICE RECIPES.

Carrots are such a wholesome vegetable that they should be found more often and in greater va-

riety upon our tables. Mint-Glazed Carrots .-Wash and scrape three carrots and cut in quarters in slices. Parboll for ten minutes, drain and put into saucepan with one-third of a cup-

light course the ful each of sugar and butter and a tablespoonful of chopped mint leaves. tain more nourishment and are espe- Cook slowly until glazed and perfectly cially good for aged people or small tender. Serve hot, and as a border surrounding a mound of green pens.

Rice Omelet .- One cupful of cold, good substantial standby which is al- bolled rice, one cupful of warm milk, one tablespoonful of melted butter, potatoes, cover with boiling water and one teaspoonful of sait, one-eighth of boil five minutes, then drain and add α teaspoonful of pepper, three well fresh boiling water, a slice of onion, a beaten eggs. Melt one tablespoonful half cupful of celery, finely cut; a bay of butter in a hot frying pan and pour leaf and three dashes of cayenne pep- in the mixture. Bake in a hot oven; per; cover and cook until the potatoes fold over once and serve on a hot

Alberta Apples,-Pare and core nine medium-sized, firm apples. Prepare a sirup by cooking two cupfuls of water with two cupfuls of sugar, adding four whole cloves. Cook the apples in the sirup until they begin to soften, then remove to a pudding dish. The sirup that remains will be thick apple jelly when cool. Into it cut a few stewed prunes and chopped pecan meats. Fill the centers of the apples with the fruit mixture and top each with a spoonful of whipped cream and half pecan meat. The filling may be varied with other fruits.

Nougatine Cake .- Make a fine light butter cake and bake in a square shallow tin, having it about three-quarters of an inch thick when done. Cut this into squares and cover with a soft boiled frosting filled with minced and browned almonds ground fine. Chocolate may be used in the frosting if desired.

Banana Tapioca.-Sonk three tablespoonfuls of taploca over night. In the morning add sufficient cold milk, a little salt and sugar to taste. Boll until the tapioca is clear, then stir in the well-beaten yolks of two eggs; cook for a moment and remove from the fire. Whip the whites of the eggs very stiff; fold these into the pudding, and when cool pour over sliced bananas.

Blessed is he who has found his work, et him ask no other blessedness, He has a work, a life purpose:

He has found it and will foster it.

THINGS FOR LITTLE PEOPLE.

Grated carrots seasoned with salt and cream, covered with buttered crumbs



and baked in the oven until the carrots are well cooked. This dish may be served in individual ramekins which is pleasing to a child.

Bananas much more whole-

some when baked than served uncooked. Peel them, dip in lemon juice to cover well, roll in crumbs and bake with bits of butter on each banana. They may be cut in halves lengthwise; sugar, butter and lemon juice added and baked, basting often with the liquid in the pan. About twenty minutes is sufficient time to make them well. They may be served as a garnish to broil steak or simply with whipped cream as a dessert.

Custards .- Soft custard made by using two eggs, a pint of milk and the nuts are tender mash them four tablespoonfuls of sugar, with a through a puree sleve; return to the pinch of salt, and a light grating of nutmeg, if placed in small custard cups, set in water, they will bake

Glazed Sweet Potatoes .- Wash some sweet potatoes and boil 15 minutes colks, mixed with a half cupful of in salted water, then remove the skins, the constipated waste matter and sweet cream. Have ready in the tu- cut in halves lengthwise and place in reen a tablespoonful of finely minced a buttered pan. Make a sirup of half chervil; pour in the hot soup and a cupful of sugar and three tablespoonfuls of water, boiled three minutes, add one tablespoonful of butter ed until tender and served in a rich and brush the potatoes well with sirup, white sauce, or mashed with butter, basting with the remaining sirup while they are browning. Keep the sirup on top of the potatoes.

There is no more wholesome dish for growing children than baked apsprouts until tender, add the nuts, ples. They may be varied by stuffing reasted until tender, and serve in a them with raisins, marshmallows or thick cream sauce. Sprouts and cinnamon and sugar and lemon juice, chestnuts served with French dress- basting the apples while baking with ing makes a nice saind to serve with the sirup. Serve either hot or cold with top milk or cream.

Oatmeal should be cooked at least three hours before it is good food for young or old. Serve outmeal with top

Egg Lemonade.-Beat one egg, stir n two tablespoonfuls of lemon juice and beat again. Add two tablespoonrousted chestnuts to a paste; add half fuls of sugar, mix well, add one cupful of water and serve cold.

Nellie Maxwell

WHAT A JEWELRY FIRM DID

They Invested Some of Their Spare Money in Canadian Lands,

S. Joseph & Sons, of Des Moines, Iowa, are looked upon as being shrewd, careful business men. Having some spare money on hand, and tooking for a suitable investment, they decided to purchase Canalian lands, and form it.

With the assistance of the Canadian Government Agent, at Des Moines, Iowa, they made selection near Champlon, Alberta. They put 240 acres of land in wheat, and in writing to Mr. Hewltt, the Canadian Government Agent at Des Moines, one of the members of the firm says:

"I have much pleasure in advising you that on our farm five miles east of Champion, in the Province of Alberta, Canada, this year (1916 we harvested and threshed 10,600 bushels of wheat from 240 acres, this being anaverage of 44 bushels and 10 pounds to the acre. A considerable portion of the wheat was No. 1 Northern, worth at Champion approximately \$1.85 per bushel, making a total returnof \$19,610, or an average of \$81.70 per acre gross yields. Needless to say, we are extremely well pleased with our

It might not be uninteresting to read the report of C. A. Wright of Milo, Iowa, who bought 160 acres at Champion, Alberta, for \$3,300 in December, 1915. He stubbled in the whole lot of it, and threshed 4,487 bushels Grade No. 2 Northern.

Mr. Wright, being a thorough business man, gives the cost of work, and the amount realized. These figures show that after paying for his land and cost of operation he had \$2,472.67

4,487 bushels, worth \$1.55 at

per bushel\$ 493.57 Seed at 95c 144.00 Drilling 160.00 Cutting 160.00 Twine 50,00 Shocking Hauling to town, 3c. 134.61

Total cost\$1,182.18 Cost of land 3,300.00

\$4,482.18 \$4,482.18

Net profit after paying for farm and all cost of operation\$2,472.67

-Advertisement.

A La Billy Sunday. Observing the success of the "Billy" Sunday methods in the matter of conversation, Puck arises to suggest that the attempt be made to apply the same methods to other church ceremonies and activities, proposing the following

Pastor (christening infant)-What do you want to call this hunk of ex-

cess baggage, Bo? Presiding Parson-What miserable mutt giveth this skirt to be married to this gink?

The Bride's Father-I'm the guy. Industrious Usher-Slide you ice

carts! Slide! Passing the Plate-Come across with the iron men, you low-life tight-wads! Sunday School Superintendent-All of you little flivvers that want to swat Satan stand on one leg.

BILIOUS, HEADACHY,

Gently cleanse your liver and sluggish bowels while you sleep.

Get a 10-cent box. Sick headache, billousness, dizziness, coated tongue, foul taste and foul breath-always trace them to torpid liver; delayed, fermenting food in the bowels or sour, gassy stomach.

testines, instead of being cast out of the system is re-absorbed into the blood. When this poison reaches the delicate brain tissue it causes congestion and that dull, throbbing, sickening headache. Cascarets immediately cleanse the stomach, remove the sour, undigested

Poisonous matter clogged in the in-

food and foul gases, take the excess bile from the liver and carry out all poisons in the bowels.

A Cascaret to-night will surely straighten you out by morning. They work while you sleep-a 10-cent box from your druggist means your head clear, stomach sweet and your liver and bowels regular for months. Adv.

At Home and Abroad. "Solomon was the wisest man,

"I am not sure," replied Miss Cayenne. "Of course he managed to get a reputation with the public. But I'd like to know what some of those wives had to say about him."

Dr. Pierce's Pellets are best for liver, bowels and stomach. One little Pellet for a laxative—three for a cathartic.—Adv.

Both Hard to Manage. Redd-So they are divorced? Greene-Yes, she's taken the chil-

dren and he's taken the automobile. "Suppose she thought the children would be easier to manage."—Yonkers Statesman.

Flour of medium and low grades is needed in British East Africa.